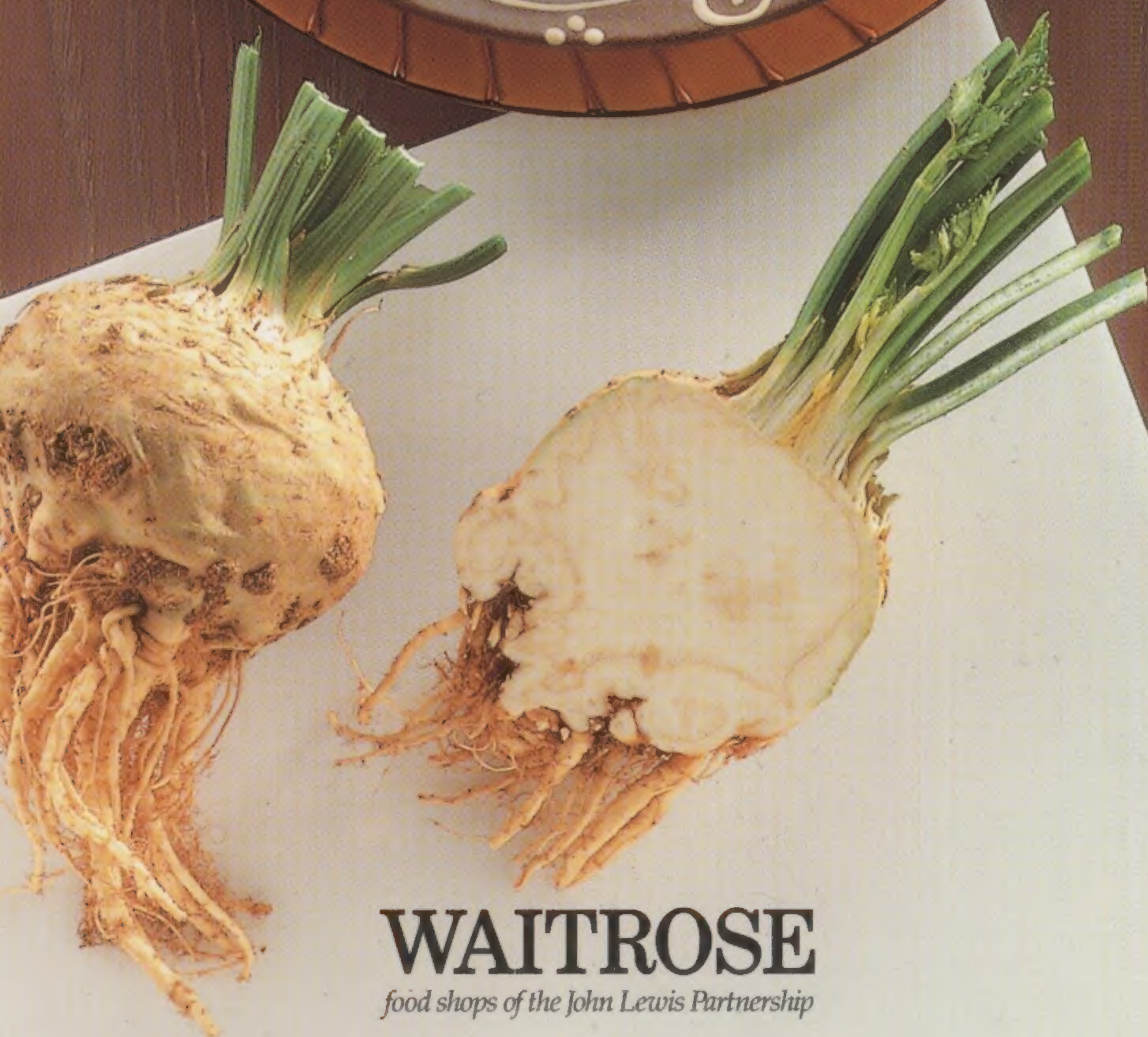


COOKING WITH VEGETABLES

# *Herby Celeriac Bake*



**WAITROSE**

*food shops of the John Lewis Partnership*



# HERBY CELERIAC BAKE

*Preparation time: 20 minutes    Cooking time: 1 hour*

*Serves 4*

Celeriac is also known as celery root. It tastes similar to celery but has a rather stronger flavour with a hint of aniseed. In this dish, it is baked in the oven with butter, garlic and herbs to make a delicious accompaniment to any roasted meat. As a variation, top with crispy fried bacon bits before serving.

*70g (2½oz) butter, melted*

*550g (1¼lb) celeriac*

*1 clove garlic, crushed*

*salt & freshly ground black pepper*

*1 pack Waitrose Herbs for Fish, chopped*

1. Line the base of a 20cm (8") sandwich tin with baking parchment. Brush with melted butter.
2. Peel and thinly slice the celeriac, preferably in a food processor. Add the garlic and seasoning to the melted butter.
3. Layer the celeriac slices in the tin, brushing with butter and sprinkling with herbs between each layer.
4. Cover with foil and bake in a preheated oven 220°C, 425°F, gas mark 7, for 1 hour or until tender.
5. Turn out onto a serving plate and cut into wedges to serve.

*All items subject to availability.*

*Some items available in larger branches only.*

*Waitrose Limited, Bracknell, Berkshire (10.96)*